

FAIRFAX COUNTY HEALTH DEPARTMENT
TEMPORARY FOOD ESTABLISHMENT CHECKLIST

IMPORTANT NOTE: CHECK THIS LIST CAREFULLY. ENSURE THAT ALL APPLICABLE ITEMS LISTED BELOW ARE PROVIDED. THIS CHECKLIST IS FOR YOUR USE ONLY. DO NOT RETURN THIS FORM TO THE HEALTH DEPARTMENT. FAILURE TO PROVIDE ANY OF THE ITEMS SPECIFIED ON THIS CHECKLIST MAY RESULT IN THE HEALTH DEPARTMENT PERMIT NOT BEING ISSUED. IF YOU HAVE ANY FURTHER QUESTIONS, CONTACT THE FAIRFAX COUNTY HEALTH DEPARTMENT (703) 246-2444.

- ___ 1) METAL STEM PROBE FOOD THERMOMETER OR DIGITAL FOOD THERMOMETER (0°F-220°F) IN +/-2°F INCREMENTS
- ___ 2) ADEQUATE REFRIGERATORS/ICE CHEST(S) PROVIDED AND IN GOOD REPAIR TO MAINTAIN COLD FOODS AT 41°F OR BELOW
- ___ 3) ADEQUATE COOKING/HOT HOLDING UNITS PROVIDED AND IN GOOD REPAIR TO MAINTAIN HOT FOODS AT 140°F OR ABOVE
- ___ 4) CUTTING BOARDS IN GOOD REPAIR (NOT HEAVILY PITTED/GROOVED OR STAINED)
- ___ 5) A COVERED CONTAINER WITH A SPIGOT AND A CATCH BASIN IS PROVIDED FOR HANDWASHING
- ___ 6) LIQUID HAND SOAP AND PAPER TOWELS FOR HANDWASHING
- ___ 7) SNEEZE GUARDS OR SHIELDING PROVIDED TO PROTECT UNPACKAGED DISPLAYED FOODS FROM CONTAMINATION
- ___ 8) PLATFORMS OR STORAGE RACKS FOR ELEVATING FOOD/CLEAN EQUIPMENT/UTENSILS AND SINGLE SERVICE ARTICLES A MINIMUM OF 6 INCHES OFF THE GROUND
- ___ 9) OVERHEAD PROTECTION FOR FOOD BOOTHS
- ___ 10) PLYWOOD, TARP OR SIMILAR NON-SLIP FLOORING PROVIDED IF BOOTH IS ON GRASS OR DIRT
- ___ 11) HAIR NETS, CAPS, VISOR, ETC (HAIR RESTRAINTS) FOR ALL FOOD HANDLERS
- ___ 12) CONDIMENTS IN INDIVIDUAL PACKETS, SQUEEZE, OR PUMP DISPENSERS
- ___ 13) ADEQUATE NUMBER OF SMOOTH AND CLEANABLE TABLES/COUNTERS
- ___ 14) WASHABLE FOOD STORAGE CONTAINERS
- ___ 15) SERVING SPOONS, SPATULAS, TONGS, PLASTIC DISPOSABLE GLOVES, DELI PAPER, ICE SCOOPS, ETC. PROVIDED AS NEEDED AND IN GOOD REPAIR
- ___ 16) DISPOSABLE SINGLE SERVICE ITEMS (CUPS/PLATES/NAPKINS, ETC.) AND UTENSILS
- ___ 17) NON-ABSORBENT TRASH CAN(S) WITH PLASTIC LINERS
- ___ 18) COMMERCIAL GRADE OR NSF APPROVED HOSE USED FOR POTABLE WATER. BACK FLOW PREVENTION DEVICE PROVIDED AS NECESSARY

IF SLICING, CHOPPING, CUTTING, MIXING OR ANY OTHER TYPE OF FOOD PREPARATION IS PERFORMED AT THE EVENT SITE, PROVIDE THE FOLLOWING IN ADDITION TO ITEMS LISTED ABOVE:

- ___ 19) THREE PLASTIC DISHPANS/CONTAINERS FOR WASHING, RINSING, AND SANITIZING EQUIPMENT AND UTENSILS
- ___ 20) LIQUID DISH SOAP PROVIDED
- ___ 21) CHLORINE BLEACH (UNSCENTED) OR OTHER APPROVED SANITIZER